

mild #2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **15**
- SRM **17.7**
- Style **Mild**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **0 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter fawcett	3.3 kg (69.5%)	83 %	6
Grain	Pszeniczny	0.4 kg (8.4%)	85 %	4
Grain	Biscuit Malt	0.3 kg (6.3%)	79 %	45
Grain	Brown Malt (British Chocolate)	0.3 kg (6.3%)	70 %	128
Grain	Caraaroma	0.2 kg (4.2%)	78 %	400
Grain	Caramel chateau castle malting	0.1 kg (2.1%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (3.2%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11 %
Boil	Fuggles	20 g	20 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Pszeniczny czekoladowy po 90min zacierania.
Dec 8, 2022, 9:36 AM